Tea Time

with Stork

from the Stork Margarine Cookery Service

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Tea Time with STORK

TEA TIME—whether it's the children's tea, or Sunday tea for the whole family, or tea for yourself and one or two women friends—can be, and should be, one of the most enjoyable meals of all.

For one thing a tea-table looks so lovely spread with your nicest cloth and laden with good things which you're proud to have made. With a few flowers and some embroidered napkins, or the very pretty coloured paper ones you can find in the shops now, you can make your tea-table a really delightful sight.

But of course you want the food to live up to its good looks! And we hope that with the aid of Stork Margarine and the recipes in this little book, you will enjoy making and serving (and eating!) some very delicious teas. Stork, whether you use it for spreading, or for making cakes, pastries or biscuits, means the most delicious flavour; and it's so completely reliable. In fact, where there's Stork—there's a good tea coming!

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Scones and Loaves

Here are some recipes for scones
and various kinds of home-made bread.
At the end you'll see two delightful
toast 'specials' for tea-time.

Drop Scone Specials

INGREDIENTS

8 oz. (8 heaped tablespoons) self-raising flour
3 level teaspoons baking powder
— OR —
8 oz. (8 heaped tablespoons) plain flour
3 well-rounded teaspoons baking powder
— OR —
8 oz. (8 heaped tablespoons) plain flour
1 level teaspoon bicarbonate of soda
2 level teaspoons cream of tartar

Pinch of salt
3 level teaspoons cinnamon or mixed spice
2 oz. (2 rounded tablespoons) castor sugar
1 egg
¼ pint and 5 tablespoons milk
1 oz. melted Stork Margarine
Additional melted Stork to brush girdle
Stork for spreading

Have ready a girdle or strong frying pan (or the hot plate of an electric cooker), brushed with melted Stork. Place over a moderate heat. Sieve the flour, baking powder (or other raising agents), salt and cinnamon or spice, together twice into a mixing bowl, and stir in the sugar. Beat the egg lightly with the milk, add gradually to the dry ingredients, beating well. When mixed drop dessertspoons of the batter on to the hot girdle, well apart. Cook for approximately 2 minutes, until golden brown underneath. Turn and cook on the other side similarly. Continue until all the batter is used, keeping the cooked scones under a clean teacloth to keep warm and moist. Serve at once spread with Stork Margarine.

SAVOURY DROP SCONES

Replace sugar and spices by 2 oz. (4 heaped tablespoons) grated cheese, or 2 rounded teaspoons parmesan cheese, a pinch of cayenne (optional) and a little extra salt, if liked.

Makes 36 Drop Scones.

Banana Loaf

INGREDIENTS

3 oz. Stork Margarine

8 oz. (8 rounded tablespoons) brown sugar

3 ripe bananas

1 egg

¼ pint milk

¼ level teaspoon mixed spice

1 lb. plain flour

2 level teaspoons bicarbonate of soda

Brush a large 2 lb. loaf tin with melted Stork. Turn on the oven, setting it to moderate (Regulo Mark 4—360°F.). Cream the Stork in a mixing bowl, add the sugar and mashed bananas, and cream all thoroughly together. Beat in the egg and milk. Sieve the dry ingredients, and quickly fold into the mixture, adding a little more milk, if necessary, to make a soft dropping consistency. Put the mixture into the prepared loaf tin and bake on the middle shelf of the pre-heated oven for 1 to 1½ hours.

Turn out, and cool on a wire tray. Slice when cold and spread with Stork before serving. (This bread keeps well if wrapped in greaseproof paper and stored in an airtight tin.)

NOTE: If preferred, bake in two 1 lb. loaf tins, placed side by side, for ¾ hour.

Black Treacle Bread

INGREDIENTS

8 oz. (8 heaped tablespoons) plain flour

Pinch of salt

1 level teaspoon baking powder

1 heaped teaspoon mixed spice

4 oz. Stork Margarine

2 heaped tablespoons golden syrup

2 heaped tablespoons black treacle

½ level teaspoon bicarbonate of soda

¼ pint milk

Line a 6-inch cake tin or 2 lb. bread tin with greaseproof paper, and brush with melted Stork. Turn on the oven, setting it to moderate (Regulo Mark 3—335°F.). Sieve the flour, salt, baking powder and spice together, and rub in the Stork. Warm the treacle and syrup together in a saucepan and stir. Blend the bicarbonate of soda smoothly with the milk. Add the flour, with the treacle and syrup, and mix well together. Put into the prepared tin and bake on the middle shelf of the pre-heated oven for 1½ to 1¾ hours. Cool on a wire tray. Serve sliced and spread with Stork.

MALT BREAD

Use 2 heaped tablespoons pure malt (your chemist will have this) instead of black treacle and add (if liked) 2 to 4 oz. sultanas with the flour. The spice may be omitted, if preferred. Bake as directed.

IRISH SODA BREAD

INGREDIENTS

1 lb. plain flour
1 level teaspoon salt
1 rounded teaspoon each of bicarbonate of soda and cream of tartar
—OR—
4 heaped teaspoons baking powder

2-3 oz. Stork Margarine
2 heaped tablespoons sugar
4 oz. dried fruit (sultanas, currants, dates or prunes)
2 oz. chopped peel
½ pint and 6 tablespoons sour milk

Brush a 7-inch cake tin with melted Stork. Turn on the oven, setting it to fairly hot (Regulo Mark 6—400°F.). Sieve the flour, salt, bicarbonate of soda and cream of tartar (or baking powder) into a bowl. Rub in the Stork, and stir in the sugar, fruit and chopped peel. Make a hole in the centre of the flour, pour in the sour milk, and mix with a knife to a soft dough. Turn out on to a well-floured board, flour the hands, and knead well until smooth. Form into a round, make a cross on top with a knife, put into the prepared cake tin. Bake for 1 hour on the middle shelf of the pre-heated oven, then lower the heat to moderate (Regulo Mark 4—360°F.) and bake for a further half hour.

Cool on a wire tray; serve sliced thinly and spread with Stork.

CINNAMON TOAST

Slices of hot toast spread with Stork Margarine
2 heaped teaspoons ground cinnamon
3 heaped teaspoons castor, or brown sugar (or to taste)

Mix the cinnamon and sugar thoroughly together. Sprinkle the hot toast with the mixture, and pop under a hot grill for about half a minute longer. Serve very hot.

SAVOURY OVEN TOAST

Cut off the crusts from slices of bread ¼ inch thick. Spread the bread with Stork, then spread with one of the following: meat or vegetable extract, meat or fish paste, or a little anchovy paste—or sprinkle with parmesan cheese or grated cheese. Add seasoning, if liked. Place on a baking sheet, and toast for 20 to 30 minutes in a fairly hot oven (Regulo Mark 6—400°F.) on the second shelf from the top. Cut in fingers and serve hot, with hot soup, etc.

SOME DELICIOUS

Sandwich Spreads

Sandwich spreads, sweet and savoury! You have six here, beautifully balanced for flavour and for texture. With these spreads, the Stork Margarine is included in the mixture, so if you like, you need not spread the cut bread with Stork. Just spread one slice very thickly with the Sandwich Spread and place the other slice firmly on it.

SANDWICH SPREADS

1-2 oz. black or green olives (or 2 small pickled gherkins)
2 oz. Stork Margarine
6 oz. cream, processed or grated cheddar cheese · ½ level teaspoon paprika pepper
Salt and pepper

Stone and chop olives or gherkins finely. Cream the Stork and cheese and beat in all the other ingredients.

4 oz. cooked meat or sausage · 2 oz. Stork Margarine
1 tablespoon tomato sauce · Salt and pepper to taste
Slices of tomato

Chop or mash the meat or sausage with a fork, beat in Stork, then add and beat in the other ingredients. Top with tomato slices.

2 cooked kippers or tinned tuna fish
3 oz. Stork Margarine · 1 level teaspoon chopped parsley
1 teaspoon vinegar or lemon juice
Salt and pepper

Skin and bone the fish and chop very finely. Add the Stork, and all the other ingredients, and beat thoroughly together.

SANDWICH SPREADS

2 very fresh cooked herrings or 1 tin
3 oz. Stork Margarine · 1 teaspoon vinegar (preferably tarragon)
2 level teaspoons anchovy paste or essence
Pinch of mustard · Salt and pepper

Skin and bone herrings, and chop very finely. Add Stork and other ingredients, and beat thoroughly together.

2 oz. mushrooms · 2 tomatoes
1 good-sized onion · 2 oz. Stork Margarine · Salt and pepper
1 level teaspoon meat or vegetable extract · ½ lb. liver sausage

Wash and peel the mushrooms, and chop finely, with the stalks. Pour boiling water over the tomatoes, leave for a minute, then remove skin and cut up. Peel and chop the onion finely. Put the chopped ingredients with the Stork and seasoning in a saucepan, and cook gently until soft, covering the pan, and stirring frequently. When cooked add the liver sausage, and mix thoroughly. Stir over the heat for about 5 minutes. Leave until cold.

3 oz. Stork Margarine · 1 rounded tablespoon apricot jam
4 oz. crushed pineapple · 2 oz. chopped nuts

Cream the Stork and jam together. Drain the pineapple, and chop, if necessary. Beat in, with the chopped nuts.

Cakes, Biscuits & Tarts

Now we come to the 'star turns' of the tea table. Some of the recipes in this section are for very glamorous-looking cakes; some—like the Maid of Honour tarts, for instance—are more traditional, but equally delicious. Remember, too, how easy biscuits are to make—and home-made biscuits are a real treat!

Honey Ginger Cake

INGREDIENTS

8 oz. (8 heaped tablespoons) plain flour
2 level teaspoons baking powder
Pinch of salt
3 level teaspoons ground ginger
6 oz. Stork Margarine
6 oz. (6 level tablespoons) honey
Finely grated rind of 1 lemon (optional)
3 eggs

Brush with melted Stork a 7-inch square gingerbread tin, lined with greaseproof paper. Turn on the oven, setting it to very moderate (Regulo Mark 3—335°F.). Sieve together the flour, baking powder, salt and ginger. Cream the Stork. Add honey (and rind if used) and beat until light and fluffy. Beat in the eggs, one at a time, adding a little sieved flour with each of the last two. Fold in the remaining sieved flour, etc., put into the prepared tin, smooth the top and bake for 1¼ to 1½ hours on the middle shelf of the preheated oven. Cool on a wire tray. When cool spread the cooled topping over with a palette knife dipped in hot water and leave until set.

CHERRY NUT TOPPING

3 oz. glacé cherries (chopped or quartered)
2 oz. sliced or chopped nuts
3 oz. (3 rounded tablespoons) demerara or brown sugar
3 teaspoons lemon juice (or squash)
1-2 finely grated lemon rinds (optional)
1½ oz. Stork Margarine

Simmer the prepared cherries, nuts, sugar, lemon juice, rinds (if used) and Stork, stirring continuously, for 1 to 1½ minutes over a low heat until the Stork is melted. Remove and cool a little.

Chocolate Swirl Cake

INGREDIENTS

8 oz. (8 heaped tablespoons) plain flour
1½ level teaspoons baking powder
Pinch of salt
2 rounded tablespoons cocoa
4 tablespoons boiling water
6 oz. sweetened dessert or cooking chocolate
6 oz. Stork Margarine
6 oz. (6 rounded tablespoons) castor sugar
4 level tablespoons golden syrup
3 eggs · 1 tablespoon milk

Turn on the oven, setting it to slow (Regulo Mark 2—315°F.). Brush with melted Stork a 7-inch cake tin lined with greaseproof paper. Sieve the flour, baking powder and salt together. Blend the cocoa and water smoothly then cool. Break up the chocolate and melt in a pan or basin placed in hot water over a low heat, taking care not to let water on to the chocolate. Cool a little. Cream the Stork, sugar and syrup together until light and fluffy, then beat in the cocoa and melted chocolate. Beat the eggs in, one at a time, adding a little sieved flour with each of the last two. Fold in the remaining flour and milk, put into the prepared tin, and bake for 2¼ to 2½ hours on the middle shelf of the pre-heated oven. Cool on a wire tray.

When cold cut and fill with Chocolate Rum Icing, then ice all over, "swirling" in patterns with the point of a palette knife. Decorate with rosettes of unflavoured icing, with halved walnuts pressed in, and arrange a ring of quartered walnuts in the centre.

CHOCOLATE RUM ICING

INGREDIENTS

4 oz. plain or milk chocolate
1 lb. icing sugar
6 oz. Stork Margarine
4 tablespoons rum
—OR—
4 tablespoons milk and ½ teaspoon rum essence
Walnuts to decorate

Break up the chocolate and melt as for cake. Remove and cool a little. Sieve the icing sugar. Cream the Stork and half the sieved icing sugar until light and fluffy. Add remaining icing sugar and rum (or milk and flavouring) and again beat until light and fluffy. Remove about 2 heaped tablespoons for decorations, then beat melted chocolate into the remaining icing.

Orange Cake

INGREDIENTS

4 oz. (4 heaped tablespoons) self-raising flour
4 oz. Stork Margarine
4 oz. (4 rounded tablespoons) castor sugar
Finely grated rinds of 2 oranges
2 eggs
Orange Frosting to fill and coat (see recipe)
2 packets coloured wafer biscuits
Halved walnuts and glacé cherries to decorate

Line the bottom of an 8-inch sandwich tin and brush with melted Stork. Turn on the oven, setting it to moderate (Regulo Mark 4—360°F.). Cream the Stork and sugar until light and fluffy, then beat in the grated rinds. Beat in the eggs one at a time, adding a little sieved flour with the second. Fold in the remaining sieved flour. Put into the prepared tin. Smooth and bake for 35 to 40 minutes on the middle shelf of the pre-heated oven. Cool on a wire tray. When cold, cut and fill with half the Orange Frosting. Cover top and sides with remaining icing.

Decorate sides (optional), while still unset, with wafers cut into equal lengths the depth of the cake. Decorate top with walnuts and cherries.

ORANGE FROSTING

Juice of 2 oranges (6 tablespoons)
2 oz. Stork Margarine
1 lb. sieved icing sugar

Stir orange juice and Stork over a low heat until the Stork is melted. Add ½ lb. icing sugar, stir over low heat until dissolved, then bring to the boil and boil fairly fast for 5 minutes from the time the first bubbles appear round the sides. Remove, stir in remaining icing sugar and pour into bowl. Beat until thick. Leave overnight—or for several hours until thick and firm. Beat again before using, adding 1 to 2 teaspoons hot water if too thick. Spread with palette knife dipped in hot water.

SMALL CAKES

Three-quarters fill 18 to 24 bun tins brushed with melted Stork and bake in a moderately hot oven (Regulo Mark 5—380°F.) on second shelf from top for 15 to 20 minutes.

Iced Nutcake

INGREDIENTS

4 oz. (4 heaped tablespoons) plain flour
2 oz. (2 rounded tablespoons) ground rice
4 oz. Stork Margarine
2 oz. (2 rounded tablespoons) castor sugar
2 oz. chopped nuts or crystallised ginger
TOPPING: *1 oz. chopped nuts or crystallised ginger*

Turn on the oven, setting it to very moderate (Regulo Mark 3—335°F.). Sieve the flour and ground rice together and rub in the Stork. Stir in the sugar and chopped nuts or crystallised ginger, and knead and press together until the mixture can be formed into a ball, leaving the bowl clean. Roll out into a round that will fit a 7-inch sandwich tin, and shape as follows:—place the round carefully in the tin and press out to sides. Flute by pressing the thumb in at intervals all round the edge, mark into 6 portions with a knife, and prick all over with a fork, inside the fluted border. Turn out of the tin carefully, on to a wire tray.

Brush a baking sheet with melted Stork and sprinkle over with flour. Place on top of the shortbread and, holding wire tray and baking sheet together, turn upside down so that shortbread is fluted side upwards. Bake for 45 to 55 minutes in the pre-heated oven on the third shelf from the top. Remove and leave on baking sheet for 10 minutes. Remove carefully with a slice or palette knife, and finish cooling on a wire tray. When cold, ice the top with Glacé Icing (see page 16) spreading to edges. Sprinkle on chopped nuts or chopped ginger and leave until set.

GLACÉ ICING

2 oz. (2 well-heaped tablespoons) icing sugar, sieved
1 dessertspoon warm water
1-2 drops culinary colouring and flavouring, if liked

Place the sieved icing sugar in a small bowl, add the warm water and stir until smooth. Stand the basin in a saucepan with hot water coming halfway up the side, and stir for a minute or two over a low heat until the sugar has dissolved. Do not allow to become hot. Remove from the heat, and, if liked, stir in 1 to 2 drops culinary colouring and flavouring.

Jam Centre Biscuits

INGREDIENTS

8 oz. (8 heaped tablespoons) plain or self-raising flour
Pinch of salt
5 oz. Stork Margarine
1 heaped tablespoon castor sugar
1 tablespoon water
4 heaped tablespoons jam (different varieties)
Milk and castor sugar to coat

Turn on the oven, setting it to very moderate (Regulo Mark 3—335°F.). Sieve the flour and salt into a bowl, add the Stork cut in small pieces, and rub in with the fingers until the mixture looks like fine breadcrumbs. Stir in the sugar and mix with the water to a fairly soft dough. Turn out on to a well-floured board and roll out very thinly. Cut into fancy shapes, stars, etc., cutting at least two of each. Brush round the edges of half of the biscuits with water, put half a rounded teaspoon of jam in the centre of each, spreading a little but not reaching the sides, and using four or more varieties of jam, including lemon curd if liked. Place another biscuit of the same shape down on each, pressing gently round the edges to seal. If liked, slash the centre tops three or four times with a knife dipped in flour, cutting through the top layer of dough. Place on a baking sheet. Brush with milk, sprinkle thickly with castor sugar and bake for 20 to 25 minutes in the pre-heated oven. Cool on a wire tray.

Makes 24 to 30 biscuits according to size.

N.B. This mixture is also excellent for flan cases, pies, biscuits, and fingers to serve with fruit. It stays crisp if kept in a tin.

Maid of Honour Tarts

FILLING

1¼ pints sour milk
1 small floury cooked potato
2 oz. Stork Margarine
1 heaped tablespoon ground almonds (or other ground nuts)
2 oz. (2 rounded tablespoons) castor sugar
1 egg yolk
Finely grated rind and juice of 1 lemon
1 or 2 drops almond essence
A little grated nutmeg

RICH SHORT PASTRY

8 oz. (8 heaped tablespoons) plain or self-raising flour
Pinch of salt
5 oz. Stork Margarine
1 tablespoon water

TO MAKE FILLING

Let the sour milk drip through muslin overnight. Next day turn the curd from the bag into a basin (throwing away the liquid whey). Sieve the potato, melt the Stork, add to the curd, with the other filling ingredients and mix thoroughly together with a fork.

TO MAKE PASTRY

Turn on the oven, setting it to fairly hot (Regulo Mark 6—400° F.). Sieve the flour and salt into a bowl, add the Stork cut in small pieces and rub in with the fingertips until the mixture looks like fine breadcrumbs. Add the water and mix to a firm dough with the blade of a knife until the mixture clings together. Form into a ball with the fingertips, leaving the bowl clean. Roll out thinly on a floured board. Line 20 to 24 patty pans or bun tins with rounds of the pastry. Half fill the cases with the filling mixture, and bake for 20 to 25 minutes on the second shelf from the top of the pre-heated oven.

Makes 20 to 24 tarts.

Golden Cheese Tarts

INGREDIENTS

SHORT CRUST PASTRY

4 oz. (4 heaped tablespoons) plain or self-raising flour
Pinch of salt
2 oz. Stork Margarine
1 tablespoon cold water

FILLING

2 oz. (4 well-heaped tablespoons) breadcrumbs
1 level teaspoon baking powder
1 oz. melted Stork
1 egg, well beaten
2 oz. (4 heaped tablespoons) strong-flavoured grated cheese
5 tablespoons milk and water
½ level teaspoon salt
Pinch of pepper
Good pinch of mustard

TO MAKE PASTRY

Turn on the oven, setting it to fairly hot (Regulo Mark 6—400° F.). Sieve the flour and salt into a bowl, add the Stork cut in small pieces, and rub in with the fingertips until the mixture looks like fine breadcrumbs. Add the water and mix to a firm dough with the blade of a knife until the mixture clings together. Roll out thinly on a lightly floured board. Line 10 to 12 patty pans or bun tins with rounds of pastry.

TO MAKE FILLING

Mix all filling ingredients together and place a spoonful of the mixture in each pastry case. Bake for 20 to 25 minutes on the second shelf from the top of the pre-heated oven.

Makes 10-12 tarts.

Mocha Delights

INGREDIENTS

4½ oz. (4½ heaped tablespoons) self-raising flour
5 dessertspoons coffee essence
2 tablespoons milk
3 level dessertspoons cocoa
4 oz. Stork Margarine
5 oz. (5 rounded tablespoons) castor sugar
2 eggs
Chocolate Dragees or sliced blanched almonds

Turn on oven and set to moderately hot (Regulo Mark 5—380° F.). Brush 24-27 bun tins or patty tins with melted Stork (or place 24-27 small paper cases on a baking sheet). Sieve flour. Bring coffee essence and milk to boil and blend with the cocoa until smooth. Cool. Cream Stork with sugar until light and fluffy. Beat in cocoa mixture. Beat in eggs, one at a time, adding a little sieved flour with the second. Fold in remaining flour. Put 2 rounded teaspoons of the mixture in each bun tin (or paper case) and bake for 15-20 minutes on the second shelf from the top of the pre-heated oven. Cool on a wire tray.

When cold ice with Mocha Icing. Decorate with Chocolate Dragees or sliced blanched almonds.

Makes 24-27 cakes.

MOCHA ICING

1 rounded tablespoon cocoa
2 tablespoons boiling water
3 oz. Stork Margarine
8 oz. (8 well-heaped tablespoons) sieved icing sugar
3 dessertspoons coffee essence

Blend cocoa smoothly with boiling water. Cool. Cream Stork with half sieved sugar, beat in cocoa mixture. Add remaining sugar and coffee essence and beat until light and creamy.

Cream Buttons

INGREDIENTS

4 oz. Stork Margarine

1 oz. (1 well-heaped tablespoon) sieved icing sugar

4 oz. (4 heaped tablespoons) plain flour, sieved

Brush a baking sheet lightly with melted Stork. Turn on the oven, setting it to moderately hot (Regulo Mark 5—380° F.). Cream the Stork and icing sugar together until light and fluffy. Mix in the sieved flour, beating lightly. Put into a forcing bag with a large rose or plain tube and pipe rounds of the mixture on to the baking sheet, keeping them a little apart. Bake on the second shelf from the top of the pre-heated oven for 12 to 15 minutes. Remove with a palette knife and cool on a wire tray. When cold sandwich together in pairs with a piped rosette of thick Imitation Cream between.

Makes 10 to 12 complete 'Buttons'.

Treats with Imitation Cream!

Imitation Cream made with unsalted Stork Margarine, so smooth and luscious, can be used in many ways. As a beautiful accompaniment to fruit or puddings or pastry. As the perfect filling for sandwich cakes, or a decoration on cakes. And as the basis for Milk Shakes and Ice Cream it is just superb. If you have a cream-making machine try the recipes for all these—you'll be surprised how easy it all is!

Imitation Cream

INGREDIENTS

¼ lb. (unsalted) Stork Margarine

¼ pint of milk

Bigger quantities in similar proportions

Warm the milk and unsalted Stork together over a low heat until the margarine is melted. Cool until the mixture is lukewarm by pouring backwards and forwards from the saucepan to a jug. When the mixture is warm, but not hot (98° F.), pour it into the bowl of the cream machine until the latter is almost full. Pump with quick, hard strokes, lifting the handle as high as possible. When all the cream is made stir it gently with a fork and put it aside to get quite cold. Stir again with a fork before using.

Use with stewed fruit, pies, jellies, etc., or for milk shakes.

THICK IMITATION CREAM

For filling cakes, decorating trifles, etc., use 6 oz. unsalted Stork to ¼ pint milk and leave for several hours to get thick before using.

★ IT IS IMPORTANT ALWAYS TO USE UNSALTED STORK MARGARINE TO MAKE THIS CREAM

COLD MILK SHAKES

INGREDIENTS

NO. 1

½ glass Imitation Cream
2 tablespoons flavouring syrup
Cold milk to fill glass

NO. 2

⅓ glass thick Imitation Cream
2 tablespoons flavouring syrup
Soda water to fill glass

Place in a shaker or bottle with a fast stopper and shake well. Do not have shaker more than three-quarters full, to allow for thorough mixing. If possible, stand cold Milk Shakes in a refrigerator or ice box for one hour, or in a cold part of the kitchen. Give mixture a final shake before serving. Alternatively a portion of ice cream, bought or home-made, may be added to each glass before filling glasses, if liked.

Ice Cream

INGREDIENTS

½ pint thick Imitation Cream
2 egg whites
1½ oz. or 4 level tablespoons sieved icing sugar
½ teaspoon vanilla essence

Turn the refrigerator to maximum cold 1½ to 2 hours before making the mixture. Make the Imitation Cream as instructed and allow to cool. Whip the egg whites until stiff. Mix the sieved icing sugar and a few drops of vanilla essence with the cooled mixture. Gradually beat the egg whites into the cream mixture using, if possible, a rotary-type whisk. Pour into the ice-trays and freeze for ½ hour. Remove mixture from trays and again beat very thoroughly. Return

CONTINUED OVERLEAF

ICE CREAM—*continued*

mixture to trays and freeze for about 1½ hours, stirring occasionally with a fork and being sure to scrape the frozen mixture away from the sides of the tray each time. The ice-cream should now be ready. Turn the refrigerator to medium and leave ice-cream until required.

N.B. Icing sugar is used because it gives a smooth texture. When adding the flavouring add more than you would to an unfrozen mixture as freezing tends to weaken flavour.

The Stork Margarine Cookery Service

is always ready to help you.
If you have any cookery queries
or require any special recipes,
do get in touch with us.

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